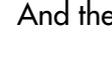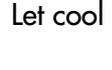# The Ultra Gooey Chocolate Cake

Ingrédients

- 200g of dark chocolate at 80% cocoa
- 50g of milk chocolate at 46%
- 175g of butter
- 4 eggs
- 160 of granulated sugar
- 75g of flour
- 1 pinch of fleur de sel

Préparation

1. Do you feel like having chocolate, but don't want to spend more than 15 minutes in the kitchen?

2. You are in the right place!

3. You will need a salad bowl, an immersion blender, and a ring (or if not available, a mold, in which case reduce the cooking time a bit) and that's it   Equipment: Perforated baking sheet 18cm Ring Ingredients: I used Bahibé and Komuntu chocolates from Valrhona: code ILETAITUNGATEAU for 20% discount on the entire site (affiliate).

4. Preparation time: 10 minutes + 23 minutes of cookingFor an 18cm diameter fondant: Ingredients: of dark chocolate at 80% cocoa   of milk chocolate at 46% of butter 4 eggs 160 of granulated sugar   of flour 1 pinch of fleur de sel   Recipe: To achieve the ultra-melting texture of this cake, you need to prepare it using an immersion blender to obtain a very homogeneous batter.

5. Melt the chocolates with the butter and salt.

6.   Blend the eggs with the sugar.

7.   When the mixture is frothy, add the melted chocolate and butter and blend again.

8. Finally, add the flour and blend one last time.

9.   Pour the batter into a buttered 18cm diameter ring.

10.   Bake in the preheated oven at 160°C for about 20 minutes (I made two attempts, one at 19 minutes of cooking, one at 23 minutes, personally I prefer the one at 23 minutes of cooking, it's up to you!

11.).

12. These photos correspond to 23 minutes of cooking: And these at 19 minutes: Let cool completely, then unmold the cake and enjoy!